

Glazed Apple Spice Cookies

We really think that adding fruit makes this healthy for you! No, we're not in denial.

- Prep time - 15 minutes
- Bake time - 10 minutes
- Servings - 3 dozen cookies

Ingredients

Cookies:

- 1/2 cup butter, softened (1 stick)
- 1 1/3 cups brown sugar
- 1 egg
- 1 teaspoon vanilla extract
- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 1/2 teaspoon cinnamon
- 1/4 teaspoon ground ginger
- 1 cup apple, shredded or finely diced
- 1 cup chopped walnuts (optional)
- 1/4 cup milk

Glaze:

- 1 cup confectioners or powdered sugar
- Milk or cream

Protocol

1. Preheat oven to 400°F. In a large bowl, beat the brown sugar and butter together until fluffy.
2. Beat in the egg and vanilla extract and mix thoroughly.
3. In a different bowl, stir together the flour, baking soda, salt, cinnamon, and ground ginger.
4. Stir half the dry mixture into the butter and sugar.
5. Stir in the apples and walnuts, then the rest of the dry ingredients and the 1/4 cup milk. Make sure everything is well mixed.
6. Drop tablespoons of batter onto a greased cookie sheet and bake for 10-12 minutes.
7. While baking, drizzle milk into the powdered sugar until slightly runny.
8. While the cookies are still warm, drizzle with the glaze and enjoy!